

## Best Chocolate Chip Cookies

2 cups flour, 2 TBS  
1/2 tsp baking soda  
1/2 tsp salt  
1 cup brown sugar  
1/2 cup granulated sugar  
12 TBS unsalted butter, melted  
and cooled

1 egg, plus 1 yolk  
2 tsp vanilla  
1 1/2 cups milk  
chocolate chips

Preheat oven to 325.

Mix flour, salt, and baking soda in a bowl. Set aside.

Once the butter has cooled slightly, mix together with the sugars. Mix in the egg, egg yolk, and vanilla. Add dry ingredients and mix until just combined. Stir in the chips.

Scoop out heaping tablespoon sized amounts of dough onto a baking sheet. Bake cookies for 10-12 minutes, or until cookies are set around the outside, but puffy in the middle, and slightly under done.

Cool a few minutes on the baking sheet and then transfer to a wire cooling rack.

